



ITALIAN STEAKHOUSE

PRIVATE DINING & BANQUET BOOKING GUIDE

Plan Your Private Dining Experience in Newtown

Looking for private dining in Newtown, PA? Donatelli's Italian Restaurant offers an elegant and versatile setting for your next celebration. Whether you're hosting a bridal shower, rehearsal dinner, corporate luncheon, or birthday party, our beautifully designed private rooms create the perfect backdrop for unforgettable events.

Located on Washington Ave. in the heart of Bucks County, Donatelli's is proud to be one of the area's premier private dining destinations.

OUR SPACES ARE IDEAL FOR

- Corporate luncheons and pharmaceutical dinners
- Rehearsal dinners and engagement parties
- Retirement celebrations and family gatherings
- Baby showers, birthdays, and more

Donatelli's can host private or semi-private events for **6–300 guests**. Every table is a square or rectangle that fits neatly together, so we are 100% flexible with table arrangements — no booths or banquettes to work around.

From custom menus to full-service planning, our team will work with you to ensure your event is seamless and memorable.

Room Capacities

Liliana Room	24–100 guests
Mia Room (multimedia compatible)	6–40 guests
Sun Porch	6–80 guests
Patio (significant rental fees apply)	20–150 guests
Main Bar	up to 50 guests
Outside Bar & Hightops (semi-private)	up to 60 guests

GENERAL BANQUET INFORMATION

Bookings

Private & semi-private rooms at Donatelli's are booked based on availability. To secure your booking a **\$300 deposit** is required. There is no guarantee on bookings without a deposit.

Menus

Menus must be confirmed at least two weeks prior to the booked event. If you are doing a custom menu, you will need to provide how many of each entree is expected.

Dietary Restrictions

If you or any of your guests have allergies or dietary restrictions, please let the staff know, and our chefs will do their utmost to accommodate your needs. We can also add a vegetarian dish to the menu if required.

Final Guest Guarantee

The confirmed number of guests must be communicated through phone, text, or email at least two days before the event. This will be the count used for billing. Please indicate the number of adults and the number of children under 12.

Decorations

We do not offer decorations for events; however, we do provide white linen tablecloths and navy blue linen napkins. If you wish to decorate, please inform us when booking your event. For afternoon events, we can arrange for you to arrive early to set up. Please note that glitter, silly string, and any type of confetti are prohibited inside and outside the restaurant. You are responsible for the setup and cleanup of your decorations, and all balloons must be properly disposed of.

Outside Desserts

Most of our banquet packages come with dessert included, but you are welcome to bring your own if you prefer. We do not impose a cutting fee for outside desserts. Bringing your own dessert will not affect the cost of the package you select. However, please note that no other outside food is permitted.

Children Under 12

If you have guests who are 12 years old or younger, they can select items from our kids' menu at a discounted price. However, if they choose from the banquet menu, the full price will apply. Ages 13+ will be charged banquet menu price.

Beverages

Soft drinks are \$3.50 with free refills. Hot coffee & hot tea are included. All other coffee drinks are full price (cappuccino, espresso, iced coffee, etc.). Juice and mocktails are full price and do not have free refills. You can add soft drinks to any package for \$2.25 per person.

GENERAL BANQUET INFORMATION

Alcoholic Beverages

Consumption Bar: Guests may order any beverage we offer and it will be charged to the final bill based on what is consumed.

Cash Bar: Your guests pay for their own cocktails and are required to give the server a credit card to pre-authorize when ordering. Cash is also accepted.

Limited Consumption Bar: You can choose a limited bar that you decide on. You can limit your guests to beer, wine, seltzers, well liquors, or you can say no top shelf. It is still charged as a consumption bar.

Wine: We offer a selection of Josh Cellars or similar wines by the bottle for banquets. The cost is **\$54 per bottle** and you're only charged for the opened bottles. Any bottle opened but not finished, you can take with you. A table with red & white wines is set up in your space and staff will be stationed at the table to pour the wine.

Champagne: \$49 per bottle

Mimosa Towers: \$130 — 3 bottles of champagne & orange juice per tower (19–21 glasses)

House Wine: glasses range from \$13 to \$16

Other ways to control the bar cost are:

1. Drink tickets
2. Budget (tell us how much you have to spend and when we reach that amount, we switch to cash bar)
3. Controlling the time (e.g., 1 hour open bar)

Payment

Payment is due at the conclusion of each event. Bills can be paid with cash, credit card, or check. Food, beverages, and services are subject to PA state sales tax of 6%. There is an automatic 20% gratuity added to the final bill. You have the option of adding more if you'd like. Additionally, there is a 3% non-negotiable administrative fee added to the final bill. This fee does not represent a tip, gratuity, or service charge.

Deposits

Once your event is confirmed, a deposit of **\$300** is necessary to secure the booking. This amount will be deducted from the final invoice, which is payable upon the conclusion of your event.

Amenities

Below is a list of amenities that we offer:

- Easels — complimentary
- Additional tables for display (gifts/desserts) — complimentary
- Portable projector screen — rental cost \$50
- LCD projector — rental cost \$100
- Wall-mounted TVs (in Liliana & Mia) — complimentary
- Speaker & microphone — rental cost \$50
- WiFi access — complimentary
- Valet parking (Thurs–Sat) — complimentary
- Cords & adapters (HDMI, USB adapter) — complimentary

GENERAL BANQUET INFORMATION

Times

Events are 3 hours from the start time. The earliest start time for banquets is 11:30 am. There will be an additional charge if you would like to extend past 3 hours.

Table Service or Buffet

Our banquet options are available buffet style or served. The price per person remains the same. If you would like a served meal, menus will be printed out and placed at each setting. The staff will ask each guest which salad and entree they would like.

Optional Add-ons to Banquet Menu

Pasta Course (price is per person)

Penne pasta with blush or tomato sauce	\$9.95
House Made Gnocchi with blush or tomato sauce	\$12.95

Appetizers

Mezza and calamari on each table	\$4.99 pp
Seafood Tower — oysters, lobster claw, lobster tail, jumbo lump crab meat, snow crab legs, and/or jumbo shrimp <i>(choose the seafood you would like to feature on your tower)</i>	Market Price

Pick 3 Hors d'oeuvres \$12.99 per person

Cheesesteak spring rolls	Bruschetta
Chicken skewers *	Roasted pepper & mozzarella skewers *
Arancini	

Pick 3 Hors d'oeuvres \$18.99 per person

Lollipop lamb chops *	Shrimp cocktail *
Scallops wrapped in bacon *	Filet bites *
Mini crab cakes	

Pick 6 from both \$24.99 per person

- Hors d'oeuvres are priced to allow 1½–2 pieces per person, per item, over a 1-hour period.
- Hors d'oeuvres can be butlered or stationed.
- Items marked with an asterisk (*) are gluten free.